## Tutorial - How to use the new food establishment inspection score database

The new food establishment inspection score database was implemented on July 1, 2015 and includes expanded features to assist you in learning about an establishment's commitment to food safety and sanitation.

Inspections are available for public viewing one business day after they are uploaded into the database and you can find them by searching in a variety of ways, including by:

- establishment name
- establishment type (as classified by the McLean County Health Department)
- city
- zip code
- inspection date

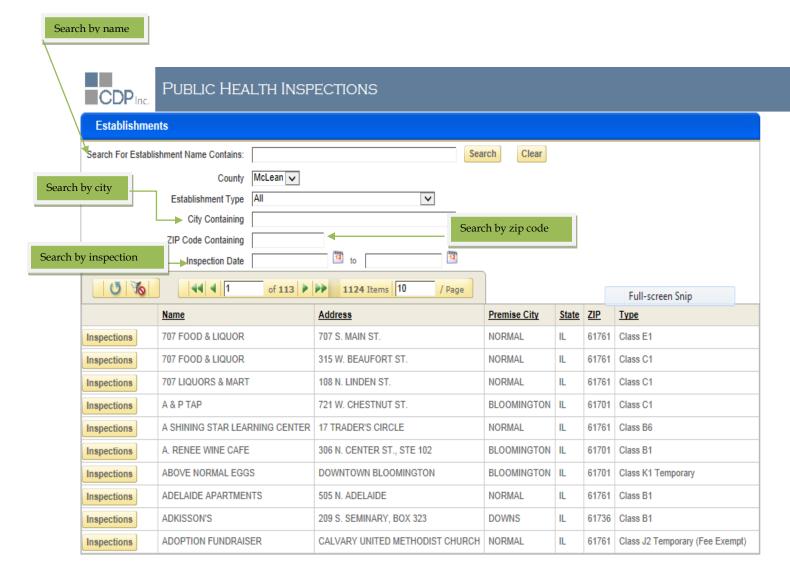
The new restaurant inspection reports will show:

- documentation of violations observed by the sanitarian(s) conducting the food safety inspection along with a public health rationale explaining any noted observations are violations;
- comments about the establishment at the time of the inspection; and,
- final inspection scores.

The new reports will also occasionally include <u>food industry acronyms</u> used by health department sanitarians and understood by professionals in the food industry for efficiency during inspection documentation.

#### **Getting started**

- 1. Begin from the McLean County Health Department website: http://health.mcleancountyil.gov
- Click on View Food Establishment Inspection Scores shown on the left-hand side of the page
- 3. A screen like the one below will open. From this screen you can search for a restaurant by:
  - a. Name
  - b. City
  - c. Zip code
  - d. Inspection date



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4. Choose the type of search you want to use, enter the information needed, and click on the **Search** button at the top of the screen. If you are searching by **Inspection Date** and want to look at a single date rather than a range, use the same beginning and end date in the **Inspection Date** fields.

If no establishments appear it may due to one of the reasons below:

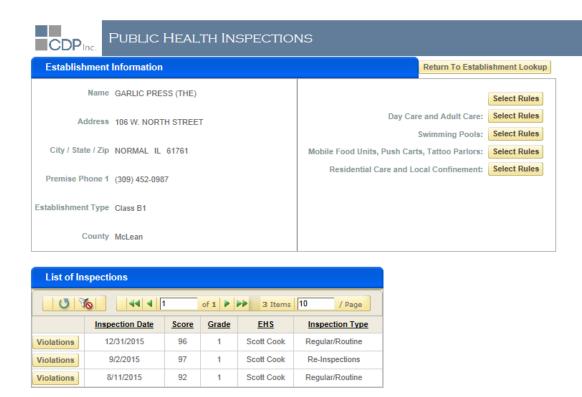
- the establishment name or characters in the name may not have been entered correctly
- the establishment may not be located in McLean County
- the establishment has had no associated Regular/ Routine or re-inspections conducted since July 1, 2015
- the food establishment is not open for business.

5. Search results will appear in a screen like the one below.



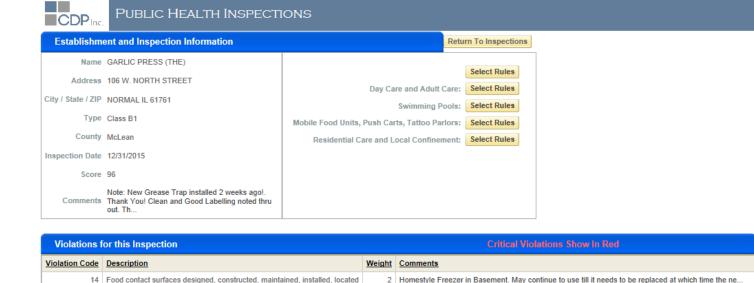
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- 6. Click on the **Inspections** button for the food establishment you want to view.
- 7. Results will appear in a screen like the one below.



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- 8. Click on the **Violations** button to read any violations that were cited during the date of that inspection, the inspection score, and any comments made by the inspecting sanitarian.
- 9. Results will appear in a screen like the one below.



1 Reclean dishware which has flour or other powdery substances on it before using.

1 Backflow bell on Mop Sink is Leaking when water is on. Air Gap is available for backflow prevention.

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24 Storage/handling of clean equipment, utensils

29 Plumbing installed and maintained

Please note that any sentence ending with an ellipsis (...) has more information which can be seen by holding the cursor over the three dots.

To return to the list of inspections or to the establishment lookup, use the back arrows or click through the **Return To Inspections** button followed by the **Return To Establishment Lookup** button found toward the top of the individual screens.

## Food industry acronyms pop-up window

## Food Industry Acronyms

# Acronyms you may see on the new inspection reports include:

NSF = National Sanitation Foundation PHF = Potentially Hazardous Food Quat = Quaternary Ammonia Sanitizer CL or CL2= Chlorine Sanitizer

ANSI = American National Standards Institute H2O = water

HACCP = Hazard Analysis Critical Control Point PPM = Parts per Million

UL= Underwriter's Laboratory F = Fahrenheit

TCS = Temperature Control for Safety PIC = Person in Charge